

THE HOME, ITS PROBLEMS AND INTERESTS

HOME AND FOREIGN WAYS
FOR PRESERVING PLUMS

Plums Are Now in Their Prime Condition and the Thrifty Housewife Is Adding to Her Stores.

From August 1 to September 1 plums are usually in prime condition for preserving and pickling. This year there is no lack of fine varieties, and the provident housewife can add to her preserve closet a good supply of plum jam, jelly and cheese.

Damsion Cheese.

Damsion cheese is an old English preserve, made much stiffer than either jelly or jam. It is used as a dessert and keeps well if sealed up in a cold place. Put sound plums in an earthen jar, set in a pan of cold water and bring to a boil over the fire. Cook until the fruit is soft, then run the pulp through a sieve to remove pits and skins. For each pound of the pulp allow half a pound of loaf or granulated sugar and boil to a thick paste. Crack some of the pits from the fruit, take out the kernels, blanch and add to the cheese. When the pulp clings to the spoon in a mass, pour into pots and cover with a cold dinner plate, cut into neat pieces and dry for dessert.

Damsion Jam.

Damsion jam is another sweet essentially British. It is a great favorite with children, and with plenty of bread is allowed at lib. It is very inexpensive done up at home, and will keep for years. Wash the fruit from dust and cook in a jar set inside a pan of water until soft. When perfectly pulpy rub through a sieve to remove the pits. Return to the preserve kettle with sugar in the proportion of three-quarters of a pound to each pint of pulp. Simmer until of a thick jelly-like consistency. Put in jars, seal constantly so that it will not scorch. Pack in little pots or tumblers, cover with paraffin and set in a cool, dark closet. Green gages jam is made in the same way, and though not quite as rich as the damsion it possesses a superior delicacy of flavor.

Preserved Green Gages.

Do not attempt to peel plums; merely prick the outside to prevent cracking. Allow one pound of sugar and small cup of water to each pound of fruit. Boil the sugar and water ten minutes before putting the plums in; skim, then cook until the plums are tender enough to pierce with a straw. Do not let them cook to pieces. Take from the fire and let them stand overnight in a cold place. The next day bring to a boil, adding a few of the blanched kernels taken from the stones. Pack the fruit in glass jars, cover with a paper wet with brandy, and seal.

Candied Plums.

Drop the plums, which must be large and perfect, in boiling water and cook eight minutes. Make a sirup of one pound of sugar and one pint of water and let it come to a boil, but do not stir, as it would curdle. Test the sirup by dropping a little in very cold water. If it forms a ball that can be worked it is done sufficiently. Put in the fruit, using a pound of plums to the sirup mentioned. Cook each time, turning the fruit occasionally. Repeat the operation three times, each time salting out the fruit and allowing the sirup to just come to a boil. The fifth time make a new sirup, and in the first place, and when it boils and stands

the test put the fruit in again. As soon as the sirup cools sufficiently to handle dip out the fruit and place in pan for it to harden and candy, keeping it at a temperature of 65 degrees. When sufficiently candied place on layers of waxed paper in tin boxes.

Sweet Plum Pickle.

Wash and prick large egg or blue plums. Make a sirup in the proportion of five pounds of sugar to a pint of vinegar; spice to taste with cloves, cinnamon, and mace, bring to a boil, skim and drop in the fruit. As soon as the plums are scalded through take out the fruit and pack in jars. Cook the sirup until quite thick and pour over the plums. Seal. If during the first month the plums show any signs of fermenting, which they seldom do, set the cans, uncovered, in a kettle of cold water, bring to a boil, then seal again.

Plum Tart.

To make this tart beloved of our cousins across the water either blue plums or ripe green gages may be used. Stem and remove the pits and pack in a pudding dish. Sprinkle well with sugar and cover with a rich crust, cutting slits to allow for the escape of steam.

Serve in the baking dish, or lift off the crust, lay upside down on a large plate, pour the plums on it and cover with whipped cream.

Plum Jelly.

Use for this fruit which is not perfect enough for preserving. Cut it a little and put in a jar set in a pan of boiling water. When thoroughly cooked so that the juice exudes strain through a coarse linen cloth and measure. Allow one pound of sugar to one pint of juice and put the sugar in shallow pans in the oven to heat while the juice is cooking. Boil twenty minutes, add the sugar, stir until dissolved, take at once from the fire and pour in bowls or glasses rolled in hot water to prevent breaking. Put rounds of handkerchief paper over each glass and seal when the jelly is cold and firm.

Plum and Banana Tart.

Make a rich sirup by boiling together one-half cup of water with one-half pound of sugar for five minutes, then add one and a half pounds of plums and stew gently until tender. Take out of the sirup and set aside to cool. Take the skins from six sound bananas, cut into moderately thick slices, and cook in the plum sirup five minutes. Place the plums and bananas in a deep dish, pour in sirup to partly fill, adding more sugar if the plums are very tart. Cover with a light puff paste and bake in a hot oven. A short time before removing from the oven brush the crust over with the white of an egg and dust with sugar to give the crust a glaze appearance.

Plum Charlotte.

Place the fruit in a pan on the back of the range to simmer, adding sugar to make very sweet and rich. Cut four slices of light, stale bread, trim off the crusts and soak in the juice. Have a buttered mold, preferably a plain one, and line closely with bread as if with crusts and soak in the juice. Cover the top with more bread. Cover with a plate and a heavy weight and set in a place for several hours. Serve with cream.



Here is a fashionable reception and theater gown of faded blue crepe de chine, made up with white lace about the bodice and sleeves. The hems and tucks have open-work stitching.

Peach Tapioca Pudding.

Soak half a cupful of tapioca in cold water for two hours, then mix it with a half cupful of sugar, one quart of milk, the yolk of four eggs. Peel and remove the pits from a dozen peaches. Put them in a pan with a little water; cover them closely and let them simmer over the fire five minutes, then remove them, being careful not to break the peaches; put them in a pudding dish, pour the tapioca mixture over them. Grate a little nutmeg on top and bake in a quick oven till a nice brown over the surface. Serve cold with whipped cream. This peach pudding may be made without the eggs and is excellent that way.

Not Responsible for Them.

Lady Helen Forbes has been writing upon "The Art of Being a Sister." She claims that the whole art of the perfect sister lies in her attitude toward her brothers, and that to be a successful sister requires an intimate knowledge of human nature and much delicate perception. "We must not regard our brothers as 'errand boys,' or expect them to wait upon our 'sovereign will and pleasure.' Again, we may successfully lose our temper with other of our masculine belongings, but never under any circumstances with our selves in the light of hopeless failures as sisters." As a matter of fact, we are not in the position to select our brothers any more than our parents.

FRESH AIR GOSPEL

Which, If We All Believed In, Would Insure Us Longer and Healthier Lives.

Plenty of fresh air in our living rooms, in our public conveyances, in our bed chambers, our schools and our churches would insure us longer lives and more joy in living.

That Americans, as a general thing, suffer from living in overheated rooms well be conceded, and perhaps we should be harder, less liable to colds and maladies which follow in their wakes if we believed more firmly in the beneficial effect of open windows.

The children who are warmly dressed cling to the doors to play in all weather have rosy cheeks, bright eyes and a look of genuine health. They are different from the pallid little house plants upon whom the fresh air is never allowed to blow.

We may avoid drafts and protect ourselves from the effect of a sudden chill by the judicious choice of warm wool for our underclothing, and by loose and well-made garments which confine no vital air.

In many houses there is a constant and distressingly evident odor of dinners past pervading the atmosphere. The concentrated scents and essences of vegetables, of roasts and fries and broils cling to the furniture, fill the curtains, and subtly do violence to the refinement which should belong to every beautifully appointed home.

Ten minutes airing of a house three times a day, after each meal, would be sufficient to exorcise the ghosts of departed dinners and give every room freshness and sweetness.

No odor should be suffered to permeate a house except that sweet fragrance which comes from absolute inviolate cleanliness and from flowers, which are agreeable to every sense.

There is a metaphysical way in which we may keep open our windows; some of us are never ready to receive new impressions. We would shut our doors, so to speak, and bag our windows, and retain old grudges, old prejudices, old superstitions.

There will be a general gain to us; we should be responsive to good influences, progressive instead of retrograding in our views, and life will have for us fuller and richer experiences if we can say: "All the windows of my soul I open to the sun."

Money in the Mouth.

Do you ever put money in your mouth? Do you ever take the nickel for carfare between your teeth while you replace the glove you removed to search for a nickel? Did it ever occur to you what goes into your mouth with the nickel? Where has the nickel wandered since it came from the mint? Imagine its journey and perhaps you won't care to thrust it between your teeth or to hold it in your lips for even the fraction of a second. Who knows how he held it in his mouth? In whose pocket has it reposed? From what filthy gutter has it been rescued by a sharp-eyed youngster, and who lost it there?

Delicious Fruit Salad.

Take one quart of mixed fruit juice—raspberry, strawberry, cherry, and pineapple. Heat and stir in two tablespoonfuls of gelatin softened in two tablespoonfuls of cold water; sweeten to suit; add one-half teaspoonful of mixed spices—cinnamon, cloves, mace; one tablespoonful of vinegar. Pour into small molds and chill on ice. Unmold on plates, placing lettuce leaves, which are dressed with French dressing, and two large cherries at one side. On top a teaspoonful of whipped sweet cream; serve this with nut crabs.

HELPFUL HINTS

Little Precautions That If Taken in Time Save Infinite Trouble.

A hot strained infusion of camomile flowers is useful as a lotion when the eyelids are inflamed.

A small teaspoonful of brandy in two tablespoonfuls of beef tea is useful for a patient who is faint from weakness. Cold cream rubbed around the nails will counteract the tendency to crack and will keep the skin around the nails soft and fresh-looking.

To cure corns take white pine turpentine, spread a plaster, apply to the corn and allow it to stay on until the corn comes off itself. Repeat this several times.

A good remedy for sleeplessness is to wet a towel and apply it to the back of the neck, pressing it up toward the base of the brain, and fastening over this a dry cloth to prevent too rapid evaporation. The effect will be found prompt and pleasant, cooling the brain and inducing a sweet and peaceful slumber. Warm water is better than cold for this purpose. This remedy will prove useful to people suffering from overwork, excitement or anxiety.

The "no-soap-on-the-face" fad would win more adherents if so many of its advocates did not carry on their faces a smart scrub with a brush, warm water and soap roughens and breaks them. There are also many young women living in the country who have charming complexions, notwithstanding that cold water and hard water at that—is a necessity if they would keep their faces clean. Plentiful bathing with cold water after the face bath with common soap and hot water will not hurt, but taken by itself it generally works mischief.

Children in schools should be carefully watched in order to guard against trouble with the eyes, as shortsightedness is becoming yearly a more common defect. They should not be allowed to hold the books nearer the eyes than fourteen inches, and must not stoop over their work.

An herb tea—and they are good things at this time of year—is made as follows: Put one ounce of burdock, spruce, hemlock, dandelion, sarsaparilla bark and yellow dock into two gallons of water. Boil three-quarters of an hour and strain while hot. Add one dram each of oil of spruce and sassafras mixed. When cold add one large cupful of brown sugar and a whole cup of yeast. Let it stand twelve hours in a jar, covered tightly, and then bottle.

Polishing Tan Shoes.

One woman whose light tan shoes were so soiled as to be past wearing, and who was at the time far from any place where shoe dressings are sold, concocted a "home remedy" which worked well.

Wetting a soft muslin rag with water containing a few drops of household ammonia she rubbed it with a little castile soap and applied it to the back of the shoe where failure would leave least plainly its mark. But there was no stain; it worked admirably. The entire shoe was thoroughly clean in five minutes. She kept one hand inside the shoe to hold it in shape and was careful not to wet the rag so much as to soak through the leather. She also rubbed the sole well before drying. Half an hour later they were rubbed well for a few minutes with a flannel rag and a natural gloss obtained.

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HIDES HER MONEY FROM HUSBAND

Mrs. Lawrence Phipps Conceals It in Vaults.

Detectives Sat Up All Night to Guard Satchel With \$5,000 Belonging to Her.

PITTSBURGH, Pa., Aug. 28.—There is little or no chance for the large and constantly increasing income of Mrs. Genevieve Chandler Phipps to be attached by her husband, who, according to report, is seeking to take back by law much of that fortune in bonds and stock which he gave her soon after their marriage.

All that is convertible into cash of her estate has been converted into coin, which is being stored away. The income from her investments is turned into cash as soon as received by her New York representatives, who had received her dividends on stock and had the paper at once converted.

The money arrived in the evening too late to be placed in a vault, and it was guarded until the morning, when it was deposited. It is not denied by Mrs. Phipps that she does not care to take any chances of having her fortune tied up by a move of her husband and that she is putting her money where it cannot be easily attached.

LOTTA DAVIS CROSBY OCCUPIES LOCAL PULPIT

Services at the Church of Our Father, Thirtieth and L Streets northwest, were conducted yesterday morning by Mrs. Lotta Davis Crosby, pastor of the First Universalist Church, of Kent, Ohio. The text of her sermon was, "Thou shalt have none other Gods before me," Deuteronomy, v. 7.

Mrs. Crosby is visiting her sons, Perry D. Gath and Lieut. W. S. Crosby, of the Truxtun. She will return home Wednesday. The Rev. John Van Schaick, pastor of the church, who has been making a tour of Europe, is expected back next week.

PREFERS DEATH TO A LONG WAIT

Impatient Youth Takes His Life Before Wife-to-Be.

Young Woman Counsels Delay in Marriage Because of Her Youth.

LOS ANGELES, Cal., Aug. 28.—Because Rudenica Hewitt, the girl he loved and who loved him, refused to marry him, although her only reason was that she was too young and she asked him to wait, John H. Perrin shot himself through the heart in her presence, dying after several hours.

Perrin was the son of well-to-do parents at Riverside, and there two years ago he met Miss Hewitt, then seventeen years of age, and fell in love with her. He was twenty-one years of age, and although he proposed marriage the girl was sensible enough to know that she was too young to marry and told him so. For two years he pressed his suit, but she refused to marry, preferring to finish her education.

He went to the girl's home one day last week, was welcomed by her parents, and remained there overnight. The next day they came to Los Angeles, and soon after noon returned to Hollywood to find that the others of the family had left home.

While seated on the front porch he asked the girl to marry him, but she again told him to wait. Then he threatened to kill himself, but she urged him not to do so. He sent her into the house for a glass of water, and as she was approaching him on her return he drew a revolver and shot himself through the heart. She ran to him, but it was too late.

FISHED UP LOT OF FINE LACES

Maine Man Recovers Quantity From Wreck.

Remarkable Find Made in an Angler's Rude Cabin—Fortune in the Place.

ROCKLAND, Me., Aug. 28.—Tremont Whitehead, an Owl's Head fisherman, has recovered \$20,000 worth of laces, owned by Mrs. Mockard, of New York, which were lost when the City of Rockland struck Gangway Lodge a month ago. Searchers employed by the steamer's owners entered Whitehead's cabin and were amazed at the place. On the rough pine table was a lace table cover, worth \$500. On it were spread heavy crockery, knives and forks and other articles of tableware.

On the floor were rugs, some of them worth many hundreds of dollars. The walls had been draped with beautiful hangings and several rare and expensive silk kimonos had been utilized as portieres.

A trunk caught on one of Whitehead's lines at a depth of thirty fathoms, and he declares it was the hardest work he ever did to haul it up and get it into his boat.

MISS MICKEY WILL NAME THE BATTLESHIP NEBRASKA

MUCH TROUBLE FOR TWO IN GETTING MARRIED

Bladensburg Groom Wins Baltimore Bride in Four Days—Flee to Rockville for Ceremony.

Joseph H. Koch, proprietor of the Pan Electric House, Bladensburg, and Miss Stella T. Terrari, of Baltimore, were married in Rockville Saturday afternoon after an acquaintance of four days. The bride party, consisting of bride and groom, and Mrs. Theodore Wetzel and Mrs. Frederick W. Lieder, went to Washington and procured a license but, owing to some defect in it, was unable to find a minister who would perform the ceremony. A telephone message was sent to Rockville asking that the court house be kept open until their arrival. At Rockville it was found that the sheriff had consented to remain and he issued the license, directed to the Episcopal minister, the Rev. Thomas J. Carroll, who officiated.

Half way between Rockville and Washington, on their return, the power failed on the automobile and the wrecker had to be telephoned for. Bladensburg was finally reached at 2 o'clock Sunday morning, where a lively serenade awaited the happy couple.

MONTGOMERY MUSEUM READY FOR THE OPENING

The Montgomery County Museum, recently established at Rockville, under the auspices of the Rockville Woman's Club, will on Thursday next, be opened to the public.

GIRL OCCUPIES CELL OF FUGITIVE LOVER

He Escaped From Jail, and Police Accuse Her of Having Aided Him.

INDIANAPOLIS, Ind., Aug. 28.—Detectives from Franklin, Johnson county, slipped into this city Saturday night, and without the knowledge of the local police arrested Josephine Williams and hurried her to Franklin on an interurban car. Miss Williams lives in Crothersville and is a member of a respectable family.

While on a visit to Edinburg she formed the acquaintance of Carl Oaks, who was arrested two weeks ago and placed in jail at Franklin on a charge of larceny. Miss Williams visited Oaks several times at the Franklin jail. On Friday night he and three other prisoners sawed the bars of their cells and escaped.

Saturday a telegram was sent from an adjoining town by Oaks to Miss Williams, telling her not to join him there as he was being sought by the police. The detectives were notified and last night found Miss Williams at the address indicated in the message and she is now in the cell from which her sweetheart escaped. The Johnson county detectives declare that Miss Williams furnished the saws with which the prisoners made their way to liberty, that the plan was for Oaks to meet her near the jail when he escaped, and that he was to remain at the appointed meeting place till she arrived.

"Wonder What Mertz Will Say Today?" Store Closes 6 p. m. every day.

GIRL IN KNICKERBOCKERS STAR CADDY AT LENOX

Failing to Find Job in Conventional Attire, She Donned Brother's Suit, and Got Well Paid.

LENOX, Mass., Aug. 28.—Eight-year-old Sadie Connors, in knickerbockers, was the star caddy at Saturday's tournament, on the links of the Lenox Golf Club.

Little Miss Connors had applied to a New York cottager for the post of caddy, and had been rejected. Thereupon she donned a suit of her brother's clothes, and, concealing her hair beneath a canvas cap, made a second application and was accepted.

She progressed famously until late in the afternoon, when her cap fell off and revealed her long hair.

The golfer to whom Sadie was assigned parted with her services reluctantly, and gave her a generous tip in addition to the regular fee.

"The cleverest caddy who ever tracked a ball," was his comment.

Little Miss Connors is the daughter of the caretaker of the Dr. R. C. Greenleaf estate.

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